

# Food Establishment Inspection Report

Score: 95

Establishment Name: PETES FAMILY RESTAURANT

Establishment ID: 3034010915

Location Address: 2661 LEWISVILLE-CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: PETE'S FAMILY RESTAURANT, INC

Telephone: (336) 766-6793

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/12/2022 Status Code: A

Time In: 10:00 AM Time Out: 1:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

## Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	X
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	0	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

## Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					5



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: PETE'S FAMILY RESTAURANT, INC  
 Telephone: (336) 766-6793

Establishment ID: 3034010915  
☒ Inspection ☐ Re-Inspection Date: 05/12/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: georgios\_78@att.net  
 Email 2:  
 Email 3: georgios\_78@icloud.com

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pasta	prep cooler to right of cook line	41	quat sani	dispenser, spray bottle (ppm)	200			
mashed potatoes	steam table	164	ServSafe	Savannah Moye 11/29/23	0			
lima beans	steam table	179						
grits	steam table	177						
chicken salad	lg. prep cooler (base)	39						
cooked sausage	lg. prep cooler (top)	40						
ham	walk-in cooler	44						
slaw	walk-in cooler	44						
raw beef	walk-in cooler	45						
sweet potato	hot box	204						
mashed potatoes	hot box	163						
pancake batter	small work top cooler	36						
rice	FINAL COOK	200						
potato salad	1 door cooler	39						
strawberry	2 dr. dessert cooler	39						
dressing	1 dr. salad cooler	37						
feta	small prep/dressing cooler	39						
chicken breast	FINAL COOK	176						
hot water	3 comp sink	140						
final rinse	dish machine	175						

Person in Charge (Print & Sign): Savannah *First* Moye *Last*

Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

*Savannah Moye*

*Aubrie Welch* REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 05/13/2022

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

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Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** PETES FAMILY RESTAURANT

**Establishment ID:** 3034010915

**Date:** 05/12/2022 **Time In:** 10:00 AM **Time Out:** 1:10 PM

### Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT Food debris present on slicer blade, gray plastic cover for meat tenderizer, unused plates on shelf over microwave, vegetable peeler, several containers. 2 old date stickers present on plastic container holding liver mush - stickers should be completely removed during the washing process, and containers holding food cannot be reused prior to cleaning. Food contact surfaces shall be clean to sight and touch. CDI - items taken to dish area for re-cleaning.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency REPEAT Buildup on left side of shield in ice machine. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency specified by the manufacturer, or absent manufacturer's specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 19 3-403.11 Reheating for Hot Holding (P) Meat sauce in steam table was reheated from yesterday; employee stated it was reheated to 140F beginning at approx 8:30. Meat sauce was placed back on stove at approx. 10:15 but had not reached appropriate reheating temperature of 165F by 10:30 (2 hours). Time/temperature control for safety (TCS) food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds, in no more than 2 hours. CDI - meat sauce discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All foods temped in walk-in cooler such as diced ham, raw beef, slaw prepped yesterday were 44-45F. Time/temperature control for safety (TCS) foods held cold shall be maintained at 41F or below. VERIFICATION REQUIRED for temp in walk-in cooler by tomorrow, Friday May 13. Note: ready to eat TCS foods in walk-in had date stickers changed to reflect a max. hold time of 4 days, repairman called.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Lasagna in prep cooler, cooked sausage in top of large prep cooler, mixed vegetables and mushrooms in 1-door cooler were not date marked. Ready to eat, time/temperature control for safety (TCS) foods prepared/opened and held in an establishment >24 hours must be date marked. When cooked sausage, vegetables, etc are removed from freezer, they must be dated with thaw date. CDI - foods dated appropriately.
- 24 3-501.19 Time as a Public Health Control (P) It is the intent of the establishment to hold shell eggs and hashbrowns on time, but times were not marked today. If time without temperature control is used as the public health control up to a maximum of 4 hours, the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - times written on marker board.
- 28 7-202.12 Conditions of Use (P) Country Vet fly spray is indicated for use in farms, dairies, and kennels. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. CDI - discarded.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Several employees working in dish area without hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 2-303.11 Prohibition - Jewelry (C) Employee cooking while wearing a watch and bracelets. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on their arms and hands. CDI - removed.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Styrofoam cups over-stacked in dispenser with mouth-contact portions exposed. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Back hand sink needs cold water pedal repaired. Some door gaskets are tearing. Repair holder of pre-spray hose to remove hair ties/rubber bands. Equipment shall be maintained in good repair. Note: pedal for hand sink ordered during inspection, with arrival scheduled for 5/20-5/25.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Metal pusher piece on slicer is damaged and needs replacement, blades of buffalo chopper are beginning to chip and will need to be replaced, knife with chipped blade, melted plastic container with rough interior. Remove duct tape from powdered sugar shaker. Multiuse food contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI - knife and container discarded, discussion about buffalo chopper blades, duct tape removed from sugar shaker (used as label), slicer piece ordered during inspection.

### Additional Comments

Storage building - check with building inspections for additional requirements - building must have 10 foot candles of light, cleanable floors, cleanable ceilings, and walls must have coved base.